



NAME	End Grain
ESTATE	Tillingham, Peasmash, East Sussex, UK
VINTAGE	2017
ALC	10.5% VOL
GRAPE(S)	Ortega 60% Chardonnay 15% Schönburger 12.5% Bacchus 12.5%

TASTING NOTE

Stone fruit led, with elevated savoury notes including cacao and spice. Indescribable bliss.

Suitable for vegetarians / vegans: YES

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BACKGROUND/VINIFICATION

- Ortega grapes, crushed and left on skins foot treading twice a day for 5–7 days before being pressed in small basket press and fermented in stainless steel and oak barrel.
- Chardonnay grapes whole bunch pressed and fermented in stainless steel.
- Schönburger grapes hand selected on sorting table, whole bunches foot trodden and left on skins for 24 hours before pressing in basket press and fermenting in stainless steel.
- Bacchus grapes whole bunch pressed, fermented in stainless steel and aged in oak fuder.
- Zero filtration.
- Zero fining.
- Zero sulphur.

TECHNICAL

Free SO₂: <5 ppm
Total SO₂: <40 ppm
Acidity: 5.8 g/l
Residual sugar: 0 g/l